

Amendments to the Claims

The listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of Claims

1. (Currently Amended) Device for transforming a dough ball into an elongated dough portion, comprising a supply for the dough ball, a roller assembly receiving the dough ball from the supply for rolling the dough ball into a separate flat piece of dough, and means for rolling up the flat piece of dough into an elongated roll of dough, wherein the supply is adapted for joint discharge of at least two adjacent dough balls to the roller assembly for forming said flat piece of dough.
2. (Original) Device according to claim 1, wherein the supply and the roller assembly are adapted in mutual adjustment for feeding and flattening adjacent dough balls while forming a transitional area in between them, considered in a direction transverse to the process direction.
3. (Currently Amended) Device according to claim 1 ~~or 2~~, wherein the supply is provided with a feed for consecutively supplied dough balls and with a distributor and buffer for transforming a succession of dough balls supplied in series into a succession of dough balls discharged parallel to the roller assembly.
4. (Currently Amended) Device according to claim 1, ~~2 or 3~~, wherein the supply is adapted for simultaneously discharging two dough balls.
5. (Currently Amended) Device according to ~~any one of the preceding claims~~ claim 1, comprising a roll-out or moulding unit placed after the roll-up means, for lengthening the roll of dough.

6. (Currently Amended) Method for transforming a dough ball into an elongated dough portion, wherein at least two dough balls are supplied adjacent to each other to a roller assembly, are passed therethrough and are flattened thereby in order to form a separate flat piece of dough, wherein during flattening, the dough of dough balls that are adjacent to each other in a direction transverse to the process direction is urged into close contact with each other.
7. (Currently Amended) Method for transforming a dough ball into an elongated dough portion, wherein at least two dough balls are supplied adjacent to each other to a roller assembly, are passed therethrough and are flattened thereby, wherein during flattening, the dough of dough balls that are adjacent to each other in a direction transverse to the process direction are formed into a separate slab of dough forming one unity.
8. (Currently Amended) Method according to claim 6 or 7, wherein the dough balls are supplied with a mutual distance that is larger than the size of the dough balls in a direction transverse to the process direction.
9. (Currently Amended) Method according to claim 6, 7 or 8, wherein a number of dough balls are supplied successively, are positioned adjacent to each other and are simultaneously discharged to a roller assembly and are flattened parallel therein.
10. (Currently Amended) Method according to ~~any one of the claims 6-9~~, claim 6, wherein the dough after flattening is rolled up into a dough roll.
11. (Original) Method according to claim 10, wherein the dough roll is passed through a device for lengthening the dough roll by rolling.
12. (Currently Amended) Method according to ~~any one of the claims 6-11~~, claim 6, wherein dough balls having a diameter of approximately 7-9 cm are supplied.
13. (Original) Method according to claim 12, wherein the rollers transform dough balls into a slab having a thickness of approximately 1.5-2.5 cm.

14. (Original) Method according to claim 12, wherein the rollers transform two dough balls simultaneously into a slab of dough having a width of approximately 40-50 cm.
15. (Original) Method according to claim 11, wherein the dough roll is lengthened to a length of at least 75 cm.
16. (Original) Method according to claim 11, wherein the lengthened dough roll is used for forming a so-called Zopfbrot or Brioche, baguette.
17. (Currently Amended) Method according to ~~any one of the claims 6-16~~, claim 6, wherein use is made of dough balls of wheat flour or a wheat-containing mixture.
18. 19. (Cancelled)
20. (New) Method according to claim 7, wherein the dough balls are supplied with a mutual distance that is larger than the size of the dough balls in a direction transverse to the process direction.
21. (New) Method according to claim 7, wherein a number of dough balls are supplied successively, are positioned adjacent to each other and are simultaneously discharged to a roller assembly and are flattened parallel therein.
22. (New) Method according to claim 7, wherein the dough after flattening is rolled up into a dough roll.
23. (New) Method according to claim 7, wherein the dough roll is passed through a device for lengthening the dough roll by rolling.
24. (New) Method according to claim 7, wherein dough balls having a diameter of approximately 7-9 cm are supplied.